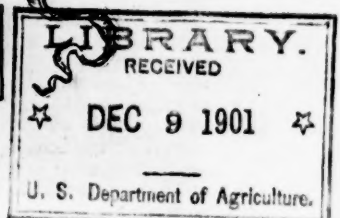


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Agricultural.

Care and Use of Manure.

The value of stable or barnyard manure depends upon several distinct points, said a speaker at a Farmers' Institute in Ontario, Canada. These he named as the species of animal producing it; and its age and condition; the food and accommodation given it; the amount and quality supplied; the management of the manure during its accumulation; and its treatment after it reaches the soil.

We do not question that all these enter largely into the calculation of its value to the farmer, but his after statement that fattening animals leave from 80 to 95 per cent. of the manure value of their food in their excrements, while milk cows and growing animals leave from 60 to 75 per cent., we think altogether too high unless the animals are fed more than they can digest. The table of Dr. J. B. Lawes, the late well-known experimenter in England, gives the manure value of 31 different foods, and we will quote a few of them, such as are most used in this country. Cottonseed cake is the highest at \$27.83 per ton, rapeseed cake next at \$21.01 and linseed cake \$19.72. Malt dust or sprouts \$18.21. Fine middlings \$13.33, coarse middlings or ship stuff \$14.38 and bran \$14.50, peas \$13.28, wheat \$7.08, Indian meal \$6.05 and malt the same, oats \$7.70, malt \$6.05 and barley \$6.32. Clover hay takes high rank at \$9.64 and meadow hay \$6.43. Wheat and barley straw are a little more than \$2 and oat straw but \$2.00. Roots add from 80 cents up to \$1.50 to the manure when a ton is fed.

These were based on the prices of nitrogen and mineral elements in commercial fertilizers, about 1850 probably, as the table was published in 1860. The values would not be as high at the present time, and, in fact, we think they are misleading to some extent, as the fertilizing elements in the concentrated foods or grains are more readily available than those in the hay and straw. Harris gives these elements in a ton of fresh manure of fairly average quality, as 122 pounds of nitrogen, 65 pounds of phosphoric acid and 123 pounds of potash, or less than thirty-three pounds in a ton.

But this supposes that all the liquids are saved as well as the solids. How important this is may be seen by another table quoted by the speaker first referred to. He gave the value of a ton of the solids and liquids from the horse, as \$1.36 for solids, and \$8.62 for liquids. Cattle, solids 86 cents and liquids \$3.14; sheep, solids \$1.30 and liquids \$11.31; swine, solids \$1.79 and liquids \$3.06. If these values are even approximately correct, we see the importance of using absorbents in our stables and yards, and even of cement floors on which all liquids will be saved, also of preventing all leaching or washing away.

Manure placed under a shed Nov. 3 had then 129 pounds of nitrogen in a ton. On April 30 and Aug. 30, it had still 102.2 pounds, and on Nov. 13, 100 pounds, though it had lost 122 pounds of total weight. That spread to ferment in a heap had the same start with, and retained 12.8 pounds on April 30, and 9.3 and 9.2 pounds at the other ends, though it had lost but 609 pounds of total weight. That spread in the barnyard had 92 pounds left on April 30, 5 pounds on May 29, and 45 pounds on Nov. 13. It had lost 80 pounds of total weight. It had lost only two-thirds of its nitrogen in a little over a year.

It had been spread upon level land but the loss of this would have been lost, as it would have been absorbed by the soil or run up by the crops. We believe in doing this in winter, when the snow is not deep or so and so that it would not wash away or covered by water in the spring. At an experiment conducted upon the station at Ottawa, Canada, carried on for several years, they found but little difference in value on ordinary farm crops between the ton of fresh manure from the horse and a ton of well-rotted manure, the horse being a little in favor of the fresh manure.

But there are certain values of barnyard manure that the statisticians and compilers of tables cannot give us. The first is the value of the organic or vegetable manure in the soil to make it porous and to help to dissolve or liberate the mineral elements in it. Both these it effects better if it is applied fresh than when rotted, and in doing this there is a heat developed that will tend to crumble and warm up a cold clay soil. These also are the results of plowing under green crops for manure, even other than those that gather and store up a supply of nitrogen.

If these effects cannot always be weighed and measured, every careful investigator has learned that they exist in varying quantities according to the character of the soil and of the crops grown. And this brings us to other things upon which must depend the value of the manure, its adaptability to soil and crop. Many farmers have learned by experience, rather than from books and lectures, that different soils require different treatment and different fertilizing elements, and that some kinds of manures are better than others for certain crops.

Here comes in a part of the value of commercial fertilizers. If the farmer can learn what he most needs he can have a fertilizer compounded to meet his wants, or he can use what is called a complete fertilizer containing nitrogen, phosphoric acid and potash.

space, as near as possible to the requirements of the colony. When this is done it is time after feeding is over to put on the outer boxes with chaff cushions between them and the hive, and to consider that they will need little or no more care until spring, excepting to narrow the entrance if there comes an extreme cold spell. If snow drifts over the hive it will do no harm, unless there comes a rain and freeze, so that the top of the snow drift becomes a sheet of ice impervious to air, in which case it should be broken away.

W. H. Vinton in a communication to the Maine Farmer asks this question: "Who has ever heard of an orchard in the midst of and surrounded by innumerable bee hives ever producing any more fruit than another

not the case, it would not seem possible to get a colony of pure-bred Italians in one season from introducing only a queen. We do not say that we are sure this has been done, but we have an impression that we have seen instances of it, although it may have been that the queen had been impregnated before she was introduced. But even in that case, the young queens and the drones in the same hive must be brothers and sisters, and that would result in inbreeding again.

When the assertion was made that bees were to be held responsible for the spread of the pear blight, we declared that if true the benefit which the bees were doing in pollinating the blossoms was of more value than the damage they could do by spreading the blight.

Diversified Farming.

Although the leaders in modern scientific agriculture tell us that specialization must become more and more the feature of farming in the future, it must be impressed upon the average farmer that he has to take this advice in a modified form. Some sections of the country are learning that specialization in farming or horticulture is dangerous, for when disaster comes to that region everything is ruined. The South raised nearly all cotton at one time, and lost heavily every year that the crop was too large or it failed to produce a fair yield. Now farmers raise other things beside cotton in the South, and they are doing better in their diversified farming than ever before. By not pinning all their faith to one crop they

The grounds belonging to and adjacent to the main building are ample and handsome, and it is hoped that Congress will authorize the erection of a large building suitable to house the present department, which is now scattered in ten or fifteen buildings around the main edifice.

The Weather Bureau, during the year, has continued its experiments with wireless telegraphy, and messages have been sent over fifty miles.

In the Bureau of Animal Industry experiments have been continued in the treatment of hog cholera by the serum method, Texas fever and tuberculosis, while the Bureau has distributed over a million doses of blackleg vaccine during the year.

The dairy division has had men in Porto Rico and Cuba in the interests of American dairy products, while agents have been in the Far East preparing a market for our creamery products in sealed packages. The secretary has been much pleased over the authority granted him by Congress to inspect American dairy products intended for export, and this work has been placed in operation.

The chemistry forces of the department have carried on a vigorous warfare against adulterated foods, not only of home production, but also all foods and food products imported. Good results have arisen from the importation of the Blastophaga insect, which fertilizes and makes productive the Smyrna fig. A parasite has been imported which preys on the olive scale.

Successful experiments have been made looking to the practical extermination of the mosquito by the use of petroleum and other species.

The work in which the secretary is especially interested is the securing of many new seeds and plants, and improved varieties of those already grown in the United States. Agents have been sent all over the world for this purpose and their reports are interesting.

The experiments conducted in South Carolina with tea-growing and in Connecticut with the growing of fine Sumatra-leaf tobaccos have produced good results.

The question of irrigation will come in for a goodly portion of the report, as this subject is coming into greater prominence each year.

Dr. L. O. Howard, the Entomologist of the Department of Agriculture, when seen in regard to the report that this country is to be visited by a locust plague next year, said:

"The fulfillment of these predictions of the entomologists are not at all surprising, whatever they may seem to the uninitiated, for we have known and calculated that there will be a locust plague in 1902, just as the astronomers know when we are to have an eclipse of the moon or the sun."

"The family of locusts, or rather cicada, are divided into periodical and non-periodical, the former having the thirteen and seventeen year broods according to their periodical appearance. In 1887, it will be remembered, the United States was visited by a perfect horde of the cicada, which we learned at that time was a junction of both the thirteen and seventeen-year broods."

"The female in the beginning lays her eggs in slits or cracks, which she makes by means of a saw-like instrument, in the limbs of young nursery stock and trees. In a couple of weeks these eggs are hatched, and out of them come little insects, which appear like small ants. These 'ants' run swiftly along the limbs of the trees and then fall deliberately to the ground and burrow their way into the earth. It is here that the remarkable feature of the periodical cicada is apparent. These insects when once in the ground remain in their subterranean abodes for thirteen or seventeen years, according to the particular brood to which they belong. At the end of that time they emerge—thousands and even millions of them—and quickly swarm over the trees and shrubbery, when their shell is part in the middle of the back, and out of the old covering come the true cicada or locust, as it is commonly called, although the word locust should apply more particularly to the grasshopper."

"With each expected visit of the cicada, known as locust years, the newspapers fill their readers with awe at the great damage in prospect. As a fact the cicada harms young nursery stock and orchard trees and the young oak and maple. Their actual aerial existence is so short, from about the middle of May until as late as the first week in July, that they have but little time to commit great material damage, and the general twig pruning which they accomplish is often productive of good results."

"Nevertheless, next year the East in general will be visited by the locusts in great abundance—the States of Indiana, Ohio, Kentucky, Pennsylvania, New York, New Jersey, Delaware, Maryland, Virginia, West Virginia and Tennessee suffering to the greatest extent. This breed is what we call the twenty-second breed of the seventeen-year cicada—its last appearance being in 1885 and in 1888 before that, and so back until we come to the Revolutionary period. In fact, should we count time by the visits of this particular species of the periodical cicada, we could go back to the time when the Indians used it as an article of food—they always associated a visit of the cicada with some direful calamity, as they told the Pilgrim Fathers—or even back until the time when the cicada had the birds of the air and the wild animals of the forests as the only auditors of its peculiar song."

GUY E. MITCHELL.

Aside from humanitarian reasons we are glad that the brig Ohio got safe to port. There are comparatively few brig left, and the schooner, now that our own big shipyard has put her into the class of steel vessels, is more than ever likely to become the only sailing craft.



THE UNEXPECTED CROP.

From "The Old Farm," by Rudolf Eickemeyer, Jr.
R. H. Russell, Publisher. Copyright 1901 by Robert H. Russell.

orchard which did not have a bee hive within ten miles of it? We do not know that we ever heard of an orchard that was under either condition, but we have heard of orchards in which the yield of fruit was nearly or quite doubled by the placing of a half dozen colonies of bees in or near them, and this gain was not for one year alone, but for a period of over ten years, without any other improvement in the care of the orchard. Simply neglected, excepting so far as gathering the fruit. In fact, in one instance the increased yield was too much, as the apples were many, but too small for many of them to be marketable, excepting for cider, a fault which might have been remedied by pruning and a judicious thinning.

He also, in commenting on a previous writer, says: "You say the fruit apparently set well; but suddenly, by some occult mysterious power or want of vital energy, the majority of fruit lightened and dropped. Now if the fruit set well, then the pollenization is all right, even without the bees, as I maintain."

In this Mr. Vinton displays an ignorance of the effects of pollenization, which is very deplorable in this enlightened age. Its effects are not, whether it is accomplished by bees or other insects, or by wind distributing the pollen, to cause fruit to set, or to change the character of the fruit, excepting in cases of cross fertilization or pollenization, between two different varieties, but it enables the fruit to bear seed. It is the bringing of the male and female elements together to propagate the species.

Experiments made with trees in bloom, covered with mosquito netting to keep the bees away, have shown that the fruit set as well as that on adjoining trees to which the bees were allowed to go freely, but when it had reached the stage where it usually began to develop the seed it began to fall, and not a fruit ripened. This is more noticeable on stone fruit than on apples and pears, because the latter are more often self-pollinated by the wind than the stone fruits, and because the demand upon their "vital energy" is not as great to produce the smaller seeds as that required to produce the stones of the peach and plum.

Whether a transfer of pollen is or is not needed to produce a seedless fruit like the Navel orange, we cannot say, as we never saw them growing and have seen no data upon that subject, but we suspect that, having no seeds, nature has provided some other method by which they would have perpetuated the species without seed, possibly by a sprout that might have started from that projection that we call the navel, from which it takes its name, when the fruit fell to the ground and decayed. We say we have no knowledge upon this question, but it would be analogous to the growing of the pineapple or the banana without seed.

Gleanings says that the drone and the queen from the same mother are not full brother and sister, as the drone which is the father of the queen is not the father of the drone, as the drone is hatched so much later than the queen that this cannot be. This is a new idea to us, and we should not like to endorse it, even upon as good authority as Dr. C. C. Miller, in whose column we find it. If correct, it may be considered as a provision of nature to prevent inbreeding. Yet we think we have seen colonies that were very strongly inbred, when the queen and drone must have been of the same parentage. If this were

ing the pear blight. Now Professor Waite, who told that the bees were guilty of spreading the blight, says that he does not think that the removal of the bees from the vicinity of the pear orchards would prevent spreading of the pear blight, and possibly check it but little. There are wild bees and other insects that could do as much toward spreading it as the apiary in the orchard, and he says he prefers to keep a few colonies in his own pear orchard to trying to get along without the services of the bees among the blossoms.

We have had but little faith in the theory of the blight being carried from the diseased tree to others by honey bees, because the most pronounced cases we ever saw did not occur when pear trees were in bloom, and they would not have visited them unless some diseased condition, like the presence of honey dew on the leaves, attracted them. But if it should be found when trees were in bloom they might spread it if the diseased condition of the flower did not repel them.

Feeding This Winter.

With grains so high this winter, the problem of economical feeding of farm animals will press hard for solution. Undoubtedly many have made ample provisions in time either by reducing their stock or laying in a supply of cheaper food than corn and other grains. Good alfalfa hay will undoubtedly furnish a key to the solution for many, and with an abundance of this on hand the sheep can be wintered easily and satisfactorily. This hay is one of the best for sheep men, and it can always be depended upon for winter feeding, but it hardly makes the best beef-producing food. Yet in combination with grains it furnishes a fair food even for beef cattle. It certainly will help to winter the cattle so that they will come forth in excellent condition for the spring trade.

In raising spring lambs for market, however, the grower must look upon the question of feed in a different way. These delicate animals must be fed carefully and with the right food. We cannot shift them off on substitute food and send them to market in a plump condition. The only possible way is to accept the standard foods and be content with lower profits. Of course such matters usually regulate themselves. If it is more difficult and expensive to raise spring lambs this year than others, the supply will be smaller and prices higher. In this the farmer finds some consolation. There is a possibility of realizing just as much from his work when the feed is high priced as during winters when all grains are low. The main thing about spring lambs is that they must be fed and nourished as carefully as a baby, and when they are ripe for the market they must be sold immediately. There is no holding this stock over for any length of time. It must be sold at the proper time. So feeding them should be arranged so carefully that they will be ready for market at a certain date. There should be no mistake in miscalculation. A few weeks either way may prove costly. Corn has gone to almost prohibitive prices this year, but feeders will still find there is profit in good feeding. The main thing to remember is that difficulties for you are just as great as for all other feeders, and a must eventually produce changes in the market that will even matters up a little. The whole business of feeding must be reduced to a science.

E. P. SMITH.

Notes from Washington, D. C.

The forthcoming report of the Secretary of Agriculture promises to be of exceptional interest, as the Department, now in its fifth year under Mr. Wilson, is beginning to realize some of the results of the policy instituted at an earlier day by the present secretary. It has been Mr. Wilson's attempt to get into close touch with farmers and their needs, and he has made the Department of Agriculture an instrument to supply these needs, in so far as they come within the scope authorized by law. The department has been and is today carrying out the broad policy of encouraging and assisting Americans to grow those things which the United States imports from foreign lands, and at the same time to find markets in distant countries, where American farmers may sell their surplus products.

In the last four years the Department of Agriculture has substantially expanded. Some time since the secretary conceived a scheme of reorganizing the department into bureaus, and this resulted in the establishment by the last Congress of four new bureaus under the Department of Agriculture. These are, a Bureau of Plant Industry, a Bureau of Forestry, a Bureau of Chemistry and a Bureau of Soils.

The secretary is anxious to secure a new and adequate building for his department.

Agricultural.

Winter Dairying.

Where the conditions are such that winter dairying can be successfully pursued, it can be made a profitable business. Prices for butter are usually better in winter than in summer, and there is more time to properly perform the work. But unless the conditions are favorable, it would be better to follow the older system of commencing dairy operations early in the spring.

For both purposes good cows, those best adapted to the business, should be selected and, so no more need be said on this point.

The first thing to be considered in this business is the winter quarters. These should be made warm, light and comfortable. There should be room enough for the cows, and to easily get around in caring for them. The floors should be so constructed as to meet the requirements of the animals of all sizes, and with the addition of sufficient bedding tend to keep them clean and comfortable.

It should be remembered that the cows are to remain in these stables during the long winter, where they will require much care from the owner, hence the desirability of having everything made as convenient as circumstances will admit for the comfort of the animals and the saving of labor in caring for them.

After proper housing comes the question of feeding. If a satisfactory yield in milk is expected there must be feed to produce it, and it should be the most suitable for the purpose; for it will be quite different caring for cows giving milk and those that go dry at this season of the year.

It is possible with proper kinds and combinations of feed—both fodder and grain—to produce as good results from cows in winter as with the average of summer pastures. At least this is the experience of the writer.

For best results, the ensilage should certainly form a prominent part in the daily rations of the cows, and the farmer who calculates to follow winter dairying will consult his own interest in providing this kind of fodder in sufficient amount for his use.

I would also if possible have good clover hay, as these two kinds of fodder form the best combination for the purpose. The clover contains a large amount of protein, necessary to properly balance the carbohydrates in the corn silage. With plenty of clover hay there will not need to be so much grain feed containing protein, as bran, the gluten feeds, cotton-seed meal, etc.

With a sufficient amount of these feeds, fodder and grain, properly fed, there should be a good yield of milk rich in butter fat, provided the kind of cows for the purpose are kept.

I prefer feeding ensilage and hay both mornings and nights, giving about twenty-five pounds of the first with what hay the cows will eat. Give ensilage first in the morning after milking and last at night. For grain, I prefer a mixture of wheat bran, gluten meal or feed, with a little cotton-seed meal. Give this twice a day with the ensilage. Feed four to eight pounds according to condition of cows.

If the farmer has no ensilage then he must make as good a ration for the purpose as he can for milk and butter out of the fodders he has, feeding such kinds of grain as will best help to make a suitable ration. We do not feed at noon, not considering this best with two separate feeds morning and night.

Regularity and carefulness in feeding are very essential. While it is important that the cows have enough, it is equally so that they are not overfed, as that I believe is worse than not having quite enough. The cows should have good healthy appetites, and when these are reasonably satisfied that should be sufficient, for a cow with a cloyed or dainty appetite will make poor returns for what she eats.

Water sufficiently warm and not too far away is a matter that should receive careful attention, as this is only second in importance to the feed; indeed, they are about equal. With the right kind of cows, good accommodations, plenty of the best feed for milk-producing purposes, warm water and suitable care, there is no reason why milk for the profitable production of butter in winter cannot be furnished in a satisfactory manner. This is the foundation of successful winter dairying.

How the milk shall be made into butter on the farm or be otherwise disposed of will require a separate article for its consideration.

Franklin County, Vt.

Butter Market.

There have been scarcely enough of butter sales this week to justify any change in market prices, yet it seems to be a little easier to get 24 cents for best creamery than it was a week ago, and only large ash tubs are offered at 23½ cents. Best marks of Eastern are 22 to 23 cents, and fair to good at 18 to 21 cents. Northern and Western firsts are 22 to 23 cents, and seconds 17 to 20 cents. June creamery in storage sold very well, as shown by the quantity taken out last week, but extra sales at 21 to 21½ cents, and fair to good 18 to 20 cents. Boxes and prints in fair demand at 24½ cents for extra Western. Extra dairy is 22 cents, and fair to good 16 to 20 cents. Dairy in tubs, Vermont extra 20 cents, and New York 19 cents, firsts 17 to 18 cents, seconds 15 to 16 cents and thirds 12 to 14 cents. Limitations dull at 13 to 15 cents, and so are ladies at 13 to 14 cents. Renovated choice in fair demand at 18 to 19 cents, but common to good dull at 14 to 17 cents.

The receipts of butter at Boston for the week ending Nov. 23 were 15,380 tubs and 16,944 boxes, a total weight of 715,288 pounds, including 106,500 pounds in transit for export, and with the latter deducted the net total was 608,788 pounds, against 576,328 pounds the previous week and 685,679

Aching Joints

In the fingers, toes, arms, and other parts of the body, are joints that are inflamed and swollen by rheumatism—that acid condition of the blood which affects the muscles also.

Sufferers dread to move, especially after sitting or lying long, and their condition is commonly worse in wet weather.

"It has been a long time since we have been without Hood's Sarsaparilla. My father thinks he could not do without it. He has been troubled with rheumatism since he was a boy, and Hood's Sarsaparilla is the only medicine he can take that will enable him to take his place in the field." Miss Ada Dorr, Sidney, Iowa.

Hood's Sarsaparilla and Pills
Remove the cause of rheumatism—no outward application can. Take them.

pounds the corresponding week last year.

The exports of butter from Boston for the week were 76,049 pounds, against 3000 pounds the corresponding week last year. From New York the exports were 2113 tubs. From Montreal 944 packages were sent off.

The statement of the Quincy Market Cold Storage Company for the week was as follows: Taken in, 218 tubs; out, 9799 tubs; stock, 142,078 tubs, against 116,212 tubs same time last year. The Eastern Company reports a stock of 19,005 tubs, against 15,549 tubs a year ago, and with these two holdings added the total stock is 161,083 tubs, against 131,761 tubs same time last year, an increase for the year of 29,322 tubs.

The Affair of the Diamond Necklace.

BY BENJAMIN F. STEVENS.

One of the most interesting bits of French history, which was the great scandal of the court of Marie Antoinette, is the strange affair bearing the name that heads this article, and which has been touched upon many times by historians, novelists and dramatists in almost every European language. The elder Dumas founded upon it one of his finest novels, "Dr. Balsamo," in which he doubtless intended to portray the celebrated charlatan Cagliostro, whose connection with the conspiracy was undoubtedly, though in a minor degree, as will be later observed, but who was one of the jugglers in a transaction which many writers have thought led Marie Antoinette to the guillotine.

The conspiracy of the Diamond Necklace was gotten up by a woman named the Countess de la Motte, who appeared upon the stage of life more than one hundred and thirty years ago, just when Madame de Pompadour died, and when the star of Madame du Barry was gaining the ascendancy, and when Louis XV., their royal lover, was growing too old to withstand the blandishments of the latter siren, for whom the Diamond Necklace was originally intended.

As a couple of the aristocracy a hundred and more years ago were driving from their hotel in Paris to Passy, a little girl of eight years old, carrying a younger sister on her back, ran beside the carriage and appealed for charity after the following strange fashion: "Take pity on two poor orphans descended from Henry II. of Valois, King of France." The children were scared for and lodged, and their story inquired into and confirmed. They were the direct descendants of one Henri de Saint Remy, who was an illegitimate son of Henry II. by the beautiful Diana of Poitiers, that king who was accidentally killed by a lance thrust in his right eye in a tilting match. The eldest son of this bastard was the father of the little girl who cried along the road for charity, and who afterwards became the celebrated Countess de la Motte, the chief actor in a plot to pretend to buy for Marie Antoinette the celebrated Diamond Necklace. Jeanne de Valois, of royal but left-handed blood, became an apprentice to a mantua-maker; but owing to a scandal in the family of her benefactors, she was packed off to the well-known Abbey of Longchamp, near Paris, of which George Augustus Sala wrote that it was the naughtiest nunnery in France, more than equal in wickedness to Rabelais' Abbey of Thelma, which so worried that loving man, St. Vincent de Paul. There Jeanne de Valois received her education, and to her applied the old saying, "What she did not know was not worth knowing."

The commission to make the Diamond Necklace, the execution of which was an affair of time, was given by Louis XV. to the crown jewelers. Every important event in Europe was marked by matches, gems, for the King's mistress must have the best and the costliest. The price agreed upon for these jewels was two millions of francs or eighty thousand pounds sterling. But before the magnificent bauble was finished, King Louis XV., the Well Beloved, died of smallpox, deserted by every living soul. The favorite for whom this Necklace had been ordered was banished beyond the precincts of the court, to ultimately meet her fate by the guillotine in the Reign of Terror.

Le Roi est Mort! Vive le Roi! And so the grandson of the dead king, now Louis XVI., ascends the throne of France, with his beautiful wife, Marie Antoinette of Austria, to lay their heads finally on the block. The crown jewelers were in despair; they had an elephant on their hands. How could they foresee that their royal customer, full of health in November, 1773, when he gave the order, would die of smallpox within the following six months? They tried every means in their power to sell this Necklace, by sending engraved copies of it to every court in Europe; but no one wanted it. Even one of the partners traveled over Europe to sell this Necklace, which had not its equal in the entire world, but without avail. Marie Antoinette owed these crown jewelers 348,000 francs for a pair of diamond earrings which when she had paid on account 48,000 francs, leaving due from her at the date of her supposed connection with the affair three hundred thousand francs. Here was a chance for the crown jewelers to dispose of the Necklace which had been morally hanging about their necks like a leaden weight; but France being then at war with England, the crown jewelers were repulsed by Marie Antoinette with the remark, "Messieurs, we have more need of men of war now than of diamonds."

In the meantime Jeanne de Valois, after undergoing trouble and vicissitudes, married a Count de la Motte, and this precious couple, living on a fifth floor in Paris, with only the gains of the green cloth or gaming table for a precarious living, took no attention to this Diamond Necklace and to Marie Antoinette. The first thing to do was to ensnare the Grand Almoner of France, the Cardinal Prince Louis de Rohan, then a tall, portly, handsome-looking man, in his forty-eighth year, but weak and vain—any and everything but devout—and made after a pretty woman, and leading a notoriously profligate life. The Countess de la Motte was a frequent visitor to the Cardinal's palace, and their relations may be guessed at. The snare thus being set for the Cardinal de Rohan, Jeanne looked about for some one to help her in her designs upon Marie Antoinette, whose persecution by the crown jewelers had begun in 1774, and did not end for about ten years, when she peremptorily gave them their final answer, and thus the Diamond Necklace passed into oblivion, for the time, ending in the failure of the makers, until Jeanne de la Motte got the Cardinal de Rohan in her toils, and the subject was revived. The Cardinal had an inordinate ambition to be upon friendly terms with Marie Antoinette. She did not actually shun him, but rather avoided him, and he felt the coldness of the queen towards him. At last he received letters purporting to be from Marie Antoinette, in which the Diamond Necklace was spoken of, and the silly man passed out to Jeanne de la Motte, from time to time, various sums of money wherewith to purchase the Necklace, she acting as agent for

the queen, apparently, or a go-between, with royalty on the one hand and religion on the other. And the Cardinal finally paid out to his lady love, Jeanne de la Motte, the full value of the Necklace, which she obtained from the crown jewelers, and passed over to her husband, who hurried with it to London, where he sold many of the stones, by which he and his wife escaped starvation.

But it must be made clear to the Cardinal that Marie Antoinette had the Necklace. So Jeanne employed an actress, D'Olivia—who looked very much like the queen—to assume her character on a dark night, when there was little or no fear of discovery. The actress and the Cardinal met, and some words passed between them, according to a previously agreed upon plan. The Cardinal could not understand how it was that Marie Antoinette after this continued to avoid him as before; but Jeanne had her excuse ready, which the Cardinal readily believed, he still hoping that one day the queen would see fit to send him and repay him for this famous Diamond Necklace. But the day never came. It was afterwards proved upon the trial of the conspirators that the Countess de la Motte had not only no intimacy with Marie Antoinette, as she had made the Cardinal believe she had, but did not even know her; that all the queen's supposed letters were the work of a ready adventurer, one Retaux de Villetelle, another over of the Countess. On the trial, Marie Antoinette denied in the strongest terms having ever seen the Countess de la Motte. But the dissolute and intriguing Cardinal could not be made to believe that he had been imposed upon, and that the famous Necklace he had paid for was not in possession of the queen. He perhaps would scarcely have been heard of in history but for his unenviable notoriety and the comedy of the Countess de la Motte, Madame Campan in her memories of Marie Antoinette speaks of him as among the most immoral men of the day. All the facts recorded here occurred in the year 1784, when the adventures of la Motte had completed her fabrication of lies, and when her dupe, the Cardinal, was upon the most intimate terms with her. His knowledge of her character was not manifested until after one of the crown jewelers had told Madame Campan of the Cardinal's connection with the whole affair. She, like a good woman, went to Marie Antoinette and disclosed the truth.

Then came the arrest of De Rohan, followed by that of the arch conspirator, the Countess de la Motte. Retaux de Villetelle fled to foreign parts, and the actress D'Olivia sought refuge in Brussels; but she was extradited and put into the Bastille, which now held all the guilty persons except the husband of Jeanne de la Motte, who had fled to England, taking with him the famous gems. On the value of those he dared to sell he subsisted. So great was the hatred of the people to Marie Antoinette, that at the trial the dissolute Cardinal was looked upon in no other light than a person deluded by an adventuress, a thing which might occur to any man, and he walked out of the court room with head erect but with an empty pocket. The Count de la Motte (on the other side of the channel) was sentenced to the galleys for life; Retaux Villetelle, who forged the letters, was sentenced to banishment, and the Countess de la Motte, the woman who contrived and carried out the whole affair, was sentenced to appear naked with a rope around her neck, to be beaten and branded with the letter V on her two shoulders by the public executioner, and then to be taken to the prison, Saltpetrie, and to be imprisoned for life. Her punishment began in 1786, the details of which are too horrible to write. Cagliostro, the charlatan, who had become an inmate of the house of Cardinal de Rohan, was supposed to have known all about the conspiracy, and he was banished.

In 1793, Marie Antoinette was brought to trial before the Revolutionary tribunal, and in consequence suffered the penalty of the guillotine. As the public executioner held up her head by her beautiful hair, before the clamoring mob, exclaiming, "Behold the head of a traitress," it was as sure as

fate that history would do her justice, as it has done. Thus perished the Queen of France, "done to death" by such ridiculous charges as a knowledge of the pretended purchase of the Diamond Necklace.

Good Things at Retail.

While the game season is at its height the supply available on the market is moderate. Owing to the strict enforcement of game laws by the different States it is difficult to get seasonable game in this market, and the supply is very limited. Partridge and woodcock are not allowed to be sold in this State, although they can be shot during the balance of this month.

The game laws of Western States prohibit the shipping of grouse to other States, and consequently very few arrive here.

The game laws of Maine allow the hunter to bring out one moose and two deer with him, but do not allow the shipping of these game out of the State unless accompanied by their owner.

The result is that offerings of such game are small, and are confined to lots brought in by the hunter. This makes price high, and a choice moose steak or elk steak costs in the market thirty-five to forty cents per pound, while venison steaks range from forty to fifty cents, with a leg of venison at thirty-five cents per pound.

Marksmen to meet the scarcity of native grouse and partridges are importing from Europe. Large Scotch grouse are to be had at \$2 to \$2.50 per pair, while small French partridges, which are slightly larger and plumper than a domestic pigeon, command \$1.50 to \$1.75 per pair.

A few black bear come in, but, although not protected by the game laws, these "varmints" are hard to get. Choice bear steak costs thirty-five cents a pound.

Wild geese come in slowly, and cost about \$1.50 to \$1.75 each. This is their season for flying south, but their flights are uncertain. The unlucky hunter, who can hear their tantalizing "honks" in the air, only to discover that they are out of gun shot, feels that his hours of watching are poorly repaid.

Marksmen are raising mongrel geese, which is a cross between the wild and tame birds. These latter grow large and fat in captivity, and command 30 to 35 cents per pound dressed.

Wild ducks come along fairly. Black ducks and mallards from the Eastern shores and inland ponds are taken in good supply through the aid of decoys and blinds, and command \$1.50 to \$1.75 per pair. The popular canvasback is more difficult to capture, and less plentiful in numbers.

These birds are best when captured in the sounds of Maryland, where their feed of wild celery gives them a delicate flavor, not found in the birds from other sections. These birds cost \$3 to \$4.50 per pair, while the redhead duck, which comes next to the canvasback in popularity, ranges in price from \$2.50 to \$3 per pair.

Fish supplies are moderate as far as the off-shore catch is concerned, but the seasonal kinds so dear to the piscatorial epicure are available.

The Maryland terrapin, small in size, but delicate in flavor, costs \$3 each, while little neck clams retail at \$1 per hundred. The favorite French delicacy, frogs' legs, can be obtained at 30 cents per dozen, and Florida pompano cost 35 cents per dozen, with sheepshead from the same waters at 20 cents per pound. Spanish mackerel cost 30 cents per pound, while other mackerel are yet to be had at 20 to 30 cents each. These latter fish are scarce, the catch being nearly over for this season.

Fresh scallops are obtainable at 60 cents per quart. The present season has been a poor one for these bivalves, and the catch has ruled small, with prices high, compared with former years.

Lobsters cost 20 cents per pound alive, with boiled at 24 cents per pound. The season's catch has been moderate as a whole, a good part of our supply coming from the Provinces. Native fishermen are allowed to catch lobsters in our waters during the whole year, but very few are taken, not enough to supply our wants.

Seasonable fruits are fairly plentiful. Apples are costing high, owing to the light crop this year all over the country. Choice eating fruit cost 75 cents per peck, with cooking grades at 50 to 60 cents per peck. Florida oranges are coming in slowly, and cost 40 to 60 cents per dozen. The cold winter several years since killed many of the orange trees in Florida, and it will take a number of years yet before the new orchards get into full bearing.

English hothouse grapes are costing \$2 per pound, while native hothouse fruit are worth \$1 to \$1.50 per pound. For California grapes, the price is 60 to 75 cents per basket, or 15 to 25 cents per pony basket. These latter are held in cold storage, and will be available for some time to come. Large Jamaica pineapples are yet available at 50 to 75 cents each, with the smaller Florida fruit at 25 to 35 cents each.

Boston Fish Market.

The fishermen had better luck this week and brought in a good supply, for which the demand is light. Prices are, therefore, lower. Market cod is 24 to 3 cents a pound, large 24 to 4 cents and steak 44 to 54 cents. Haddock are 34 to 44 cents. Hake, 3 cents for large and 14 cents for small. Pollock 11 cents, cusk 2 cents and flounders 34 cents. Whitefish 9 cents, striped bass 16 cents, black bass the same and sea bass 10 cents. No mackerel, excepting frozen ones, at 12 cents each. Smelts not so plenty, large at 18 cents and small at 14 cents a pound. Pompano are 14 cents, snappers and sheepshead 15 cents and Spanish mackerel 23 cents. Frozen blue fish 9 cents. Halibut 13 cents for white and 18 cents for gray or chicken halibut. Lake trout 12 cents and sea trout 6 cents a pound. Herring \$1.25 a hundred. Yellow perch 6 cents a pound and pickerel 12 cents. Eastern salmon 23 cents and Western 12 cents. Eels steady at 10 cents, fresh tongues 9 cents and cheeks 8 cents. Clams quiet, at 30 cents a gallon, \$2.50 to \$3 a barrel. Shrimps \$1 a gallon and scallops \$1.50. Oysters in demand, \$1 to \$1.50 a gallon for ordinary Norfolk, \$1.25 for selected Norfolk and fresh-opened Stamford, \$1.40 for Providence River. Lobsters easier, at 16 cents alive and 18 cents boiled.

If one wants to fatten anything in the way of sheep and must buy them, we think the chances are that he would find more profit in lambs than in wethers, that is, if each is of equally good quality and equally well cared for, and bought at a fair price according to their value for fattening purposes. The lambs do not consume as much food in proportion to their weight as older sheep, and they make a greater gain to the pound of food used. There is not the same amount of food required to sustain the frame or supply the wastes of the systems, while the finished product sells at a higher price in the market. While personally we prefer good three-year-old wether mutton to any lamb we ever ate, we are seldom able to buy it because this market does not have customers enough for it to care to keep it, and because sheep keepers have learned that they cannot make it as cheaply as they can make good lambs or yearlings, while it will not sell as well in this market. There is a fair demand for it in Canada for the English trade, but they are thinking younger sheep more profitable to the grower.

A Clever Rig

Attracts considerable attention, especially if everything is in keeping. A harness, a cart, whip, driver, and all must be quite like the grooming and attention shown to the horse. A horse to be lively, well and attractive must be properly fed. Glossine will nourish his skin and produce soft, silky hair. Perfectly harmless. Article of unquestionable value. Found in the best stables. Printed matter if you want it. Price \$2 delivered.

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Literature.

Some books particularly attractive for holiday reading and gifts, of R. F. Fenno & Co.'s, New York, lists, are: John Luther Long's Japanese story, "Madame Butterfly"; Gilbert Parker's latest novel, "The Right of Way"; "Mark Everard," by Knox Magee; "The Crystal Sceptre," by Philip V. Mighels, and "The Mysterious Burglar," by George E. Walsh.

"The Lover Fugitives," by John Finmore, published by J. B. Lippincott Company, Philadelphia, is a love story of much interest. The author is a capital story teller, as his later book, "The Red Men of the Duch," was a great success. "The Love for Cicely," George Sort. Their courtship was sweet and full of instances, not an idea one but with sweet variations. The book is finely written, and very interesting, most entertaining in parts.

A second edition of "The Garden of the Commuter's Wife" is just issued by the Macmillan Company. This bright, glowing record of sunshine and flowers, of books and dogs, of happiness in a garden in summer and by the fireside in winter, is likely to find many readers during the coming holiday season. While it may be classed with "Elizabeth and Her German Garden" in its general outlook of life, it is confessedly written by an American, and therein lies the difference, one of kind rather than of degree. Each is pervaded with a quiet humor.

Norman Hapgood's new life of Washington is not without its lighter side. The occasional vigorous profanity of the father of his country makes several dashes necessary in the quotations from Washington's letters, and the testimony of a personal friend and fellow soldier is given to the effect that at Monmouth the commander-in-chief "swore till the leaves shook on the trees"; never have I enjoyed such swearing before or since. Sir, on that ever-memorable day he swore like an angel from heaven. Nothing was so likely to drive Washington to profanity as cowardice, which he hated with all the bitterness of a fighting man. He once threw an inkstand at an officer who lacked courage. When his men ran away in the New York campaign he drew his sword and snapped his pistol, and rode so near the enemy that his officers had to drag him back. It was rumored in the camp at the time that he threw his hat upon the ground and exclaimed, "Are these the men with whom I am to defend America?" "The Crisis" is now in its tenth edition or 330th thousand.

"A House Party" published by Small, Maynard & Co., Boston, is an account of the stories that were told at a gathering of famous American authors, introduced by Paul Leicester Ford. The idea of the book was suggested by a casual discussion of the earmarks of authorship. What is it that distinguishes the work of one writer from that of another? Could you tell who wrote a story if the author's name was not given? These questions seemed so interesting that the publishers determined to submit them to the reading public.

Invitations to the "House Party" were extended to the following distinguished authors: Thomas Bailey Aldrich, John Kendrick Bangs, George W. Cable, Winston Churchill, F. Marion Crawford, Magaret Deland, Paul Leicester Ford, John Fox Jr., Hamlin Garland, Robert Grant, Joel Chandler Harris, Sarah Burton Harrison, W. D. Howells, Sarah Orne Jewett, Thomas Nelson Page, Charles G. D. Roberts, Bertha Runkle, F. Hopkinson Smith, Frank R. Stockton, Ruth McNery Stuart, Booth Tarkington, Octave Thanet, Mark Twain, Mary E. Wilkins, Owen Wister. Each author was to contribute one story, the stories to be published anonymously. The publisher then invited to guess the authorship, and to add zest to the contest it was decided to offer a prize of \$100 for the right guess. Twelve of the authors above named accepted, and have each told one story. These stories are all published together in this book, making a volume which will appeal not only to every person of literary taste, but to every lover of good stories. Conditions of the contest, together with a guessing coupon, are given in full in the book.

Other good books include "Glass and Gold," by James O. G. Duffy, a dramatic and surprising novel of society, and the "Norway," published by J. B. Lippincott Co., Philadelphia. "That Mainwaring Affair," by A. Maynard Barbour, is also a book of deep interest and very finely written. "Eugene Field" by Slason Thompson, "The Life of Robert Louis Stevenson," by Graham Balfour, "The Desert," by John C. Van Dyke, "The Cathedral and other Poems" by Martha G. Dickinson, and "Essays and Addresses by Augustine Bissell," are among the popular books published for the holiday trade by Charles Scribner's Sons, New York.

Few of the Century Co.'s holiday books include "Wild Life Near Home," "Memories of a Musical Life," by Dr. William Mason, "Thumb Nails," by R. W. Gilder, "Mistress Joy," by Grace McGowan Cook, and "An Oklahoma Romance," by Helen C. Candee.

Some of the Macmillan Company's new books include "Old Time Gardens," "The Making of an American," "French Furniture and Decoration of the Eighteenth Century," "The King Cole Fairy Book," "The Youngest Girl in the School," and "Monuments of the Early Church."

"The Man Who Knew Better," by T. Gillig, published by D. Appleton & Co., New York, is one of the best books for the holidays. Other good books are "Shipmates," "David Harum," "The Seven Seas," "Uncle Remus" and "Shackleton." A literary guide book of permanent value is this which Lillian Whiting has called "The World Whiting in Books," a work following in its treatment of the rich mines of literature the same thought that has been behind the wonderfully successful essays on "The World Beautiful," sources of help and inspiration which to PLOUGHMAN readers surely need no commendation. Literature and life, Miss Whiting holds, are so absolutely interpenetrated that they can only be regarded in the light of a series of cause and effect, each reacting upon the other in determining influence. As Aurora Leigh puts it, "The world of books is still the world." [Little, Brown & Co., Boston.]

"The Tempting of Father Anthony," by C. McClurg & Co., Chicago, is a volume of Greece. The story is told in a very sprightly fashion which has the effect of detracting it from small degree from the reality and seriousness of its hero. That youth's series of mishaps and adventures make him rather a ridiculous figure indeed. But of course the reader is not expected to sympathize with the priest, but with the beautiful Greek maiden who unwittingly tempts him, and finally overcomes him to the abandonment of his ascetic ambition and the happy ending of his career in marriage. The tale is cleverly told.

Poultry.

overcrowding in the coops and houses is accountable for the loss of a great many chickens. The smaller ones are often smothered by larger ones crowding them

Florida oranges are coming quite freely, but many of them are green on arrival and sold below quotations to be held. Good to choice bright are jobbing at \$2.75 to \$3.25 and russet at \$2.50 to \$3. Grapefruit are at \$4.50 to \$6.50. Jamaica oranges \$5.50 to \$6.50 a barrel and \$2.75 to \$3.50 a box. Grape fruit \$6.50 to \$7.50 a barrel. California late

The Hay Trade.

The hay markets have been nearly steady the past week, with a good demand for the better grades. A few complain of a surplus stock, and others of a light supply because

growing and harvesting the fruit was \$2.50 to \$3, but it is now quoted, since the improved method of scooping the fruit from the vines has come into vogue, as low as \$1.75 per barrel.

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Our Homes.

The Workbox.

WOMEN'S KNITTED LEGGINGS.

For these comfortable leggings and kneecaps combined, take six ounces of German-town yarn or Scotch yarn. Begin with the kneecaps, and with finest bone needles cast on 20 stitches.

1st row—Do plain knitting for 12 rows.
13th row—Eight plain, make 1, 4 plain, make 1, 8 plain (in the row instead of putting the thread over, pick up a stitch between the loops and knit it plain).

14th row—Knit plain to end of row, and work every even row plain.

15th row—Eight plain, make 1, 6 plain, make 1, 8 plain.

16th row—Like the 14th row.

Now go on and increase in this way between the made stitches until you have 28 instead of 6 in the centre, not forgetting the other increases on each side; then knit plain 24 rows without increasing before the decreasing begins.

To decrease: 1st row—8 plain, narrow, 26 plain, narrow, 8 plain.

2d row—Plain, and continue decreasing in this way every alternate row until you have twenty stitches left; then knit twelve rows plain and bind off. This finishes the kneecap to one legging. Sew it together, the part cast on and the part bound off.

Now, on 3 very coarse steel needles pick up the edge stitches, and with fourth needle knit 2 plain, seam 2 alternately till you get to the ankle; bind off stitches on side needles, but the part on instep piece plain, as in bought leggings.

For the strap that runs under the foot pick up 12 stitches at one side of instep. Do 5 inches in plain knitting, sew it to the other side.

EVA M. NILES.

For a Good Digestion.

We can realize the most favorable chances of preserving for a long time health and strength, especially by maintaining a fair balance in the consumption of nutritive substance of an animal and of a vegetable nature, by varying our alimentary regime, and by avoiding both insufficiency and excess of nourishment.

The flesh of the ox, according to all authorities on alimentation, of all the kinds of muscular tissue, is that which possesses the greatest nutritive power, which represents the most renovating plastic aliment which furnishes the most tasty and appetizing broth, and which can be used more constantly with profit than any other article of food of its class.

Incidentally, let it be noted, that salted meat is much less nutritious than fresh. It has been ascertained chemically that brine extracts from the muscular tissue much of its nutritive principle.

Dalton places next after beef, as being most valuable as nutriment, mutton and venison; then the flesh of fowls, the various kinds of game birds, and lastly, fish.

The opinions of modern French scientists may be noted and read with interest. According to these authorities, fish is only slightly nutritive, but easily digestible. Its exclusive use would soon produce a diminution of muscular force, paleness of the tissues, and all the signs of an alimentation insufficient in quality.

These interesting rules for daily good digestion are offered by the wise editor of the Public Health Journal:

Fish is more digestible than the white meat of owl.

The shell of shell-fish crustaceans is hard of digestion.

Roast meat is more digestible than boiled.

Eggs very slightly cooked and dairy produce are more digestible than white meats.

Of vegetables the succulents are the most digestible.

New bread is heavier than stale bread.

The ailments to which the cook's art gives a liquid or semi-liquid form are, in general, more digestible.

The more readily an aliment is dissolved by the juices of the stomach the easier its digestion.

Add to these facts the remark of Dalton, "Cheese contains the nutritious elements of the milk in condensed but somewhat indigestible form."

Nevertheless, you will eat a little cheese after dinner, for as Brillat-Savarin hath it, "A dinner without cheese is like a beautiful woman with only one eye."

Of the vegetable tribe, lentils, beans and peas are the most nourishing.

Fruit, when perfectly ripe, is the most easy of digestion, because the juice of fruit consists of pure grape sugar (glucose) and water, and it is in the form of grape sugar that all starch food is finally absorbed into the system. It may be said that the starch of the fruit, having been already changed into glucose by the process of ripening, requires no digestion after it is eaten by man, inasmuch as it is already in the state in which this element of nutrition is immediately absorbed into the system.

How to Care for the Eyes.

"The eyes shouldn't be coddled," said the distinguished oculist. Possibly the theory was not wholly disinterested. Oculists must live.

"One's eyes are intended to meet one's usual requirements," he continued. "If they will not do it, it is because something is wrong with them. Right that wrong by glasses that produce normal visual conditions. Then go ahead. Of course, there are some forms of work and of folly that are particularly disastrous to the eyes, but the eyes of a healthy person will stand any abuse that doesn't pass reason."

"Take this matter of reading on the cars. It is a trifle hard on the eyes, but it ought not to make trouble. If it does, it is because the person needs glasses; and, in his place, I would get proper glasses and go on with my reading. Then, if my eyes still troubled me, I would know there was something seriously out of order in them or in my general health, and I would look into the matter thoroughly."

"Unwillingness to wear glasses is at the root of more eye trouble than any other one thing. That is why women suffer more with their eyes than men do. Their vanity prevents their adopting the obvious remedy for the trouble, until the need becomes too urgent to be set aside. The ordinary man hates the inconvenience of glasses, but does not agonize because they are uncomfortable."

"I've wondered a good deal about this question of glasses. I don't know that I believe it worth while to go to a good oculist and pay his fee unless one is sure the trouble is a serious one. It is all a matter of dollars and cents. If a man is rich let him go to the best oculist he can find, and increase his chances of satisfactory glasses to the maximum, but, personally, if money were an object to me, I'd gamble on my chances of getting what I needed at a good optician's shop. The chance would be good. I suppose it is bad policy to advance the theory, but, as a matter of fact, most people can get the glasses they need without consulting an

oculist, who, by virtue of experience and ability, has the right to charge a whopping fee. At any rate the scale of chance justifies the experiment. If it doesn't succeed, here we are standing ready to do the work, and charge for it."

"Naturally, one must exercise common sense in the use of one's eyes. When I say 'don't coddle them,' I don't mean that one must put them to absolutely irrational strain. I've had patients who ruined their eyes for life by trying to watch an eclipse without smoked glass, and I've seen searching men who looked at the light until they burned their retina beyond cure; but reading, writing, theatre-going and all that sort of thing ought not to strain normal eyes or eyes properly spectacle."

"There are a lot of traditions about caring for the eyes that ought to be scattered to the four winds. They were exploded long ago, but the public clings to them, and the professional men might as well tilt against windmills as against a time-honored belief. I suppose that, to the end of time, a mother will believe she is doing the wise thing for her student son by putting him in a comparatively dark room, with a shade over his eyes and the light from a shaded lamp falling across his left shoulder, upon the pages of his book. That's the real thing for students."

"I know grown-up and intelligent men who pride themselves upon doing their reading or studying in that fashion. That theory is dead, dead as Pharaoh, but the public hasn't buried it."

"Every oculist today knows that the glare of light on the book contrasted with the shade of the room and its other objects is harmful to the eyes. If the reader lifts his eyes, even for a second, from the page, he gives his ocular nerves a wrench and strain. If one reads in the evening one should do it in a room well lighted throughout. The lights should be high above one's head, entirely out of ocular range unless one should choose to look up at them. The more the quantity and pervasiveness of the artificial light is like daylight, the better for the eyes. I'm not advising the glare of a day kitchen, but an even, clear all-pervading light, by which one can read without having an extra light to fall directly upon the book. There are your modern ideal conditions for reading and study; but it isn't always possible to have such light, and if it were, people wouldn't give up their shades and student lamps."

"Theatre and opera try the eyes for the same reason that the ordinary reader does. The lights are turned down in the auditorium and concentrated on the stage, and the eyes are constantly called upon to adjust themselves to rapid change from dark to light. The only way to mitigate the evil is to avoid looking at anything at all in the darkened house, while the curtain is up; not even at the companion sitting beside one. Consume the programme in the gloom and then turning one's eyes back to the brilliant stage is hard on any eyes. Strong eyes should stand it, but there's no use in imposing upon even a willing worker."

"Worry will affect the eyes as quickly as anything in the world. People often come to me and tell me they have injured their eyes by crying a good deal. That is all nonsense. Nothing serious ever happens to the eyes from mere crying; but the thing that makes one cry hurts the eyes—the worry and grief back of the tears."

"The nervous echo to the general nervous system. Half the time people think their eyes need treatment when it is general nerve treatment they need. Glasses will not help them, save possibly to rest tired nerves and muscles temporarily. The man or woman who worries and frets is generally elected to eye trouble, and not only that, but to the network lines around the eyes, which a woman hates worse than the pain. Many a person would be able to throw away his glasses if he could live sanely and get into a normal healthy condition of nerve."

"If the eyes are weak, tired or inflamed temporarily, there are simple things that may relieve them. Just what benefits one most under such conditions one must learn by experience. For some people hot water bathing is a benefit. Other eyes are helped by cold water. If one cannot get on an oculist and get his advice, one must merely experiment and find what gives relief. Except rarely neither the hot nor the cold water will harm the eyes."

"For unimportant inflammation or fatigue, I usually advise washing out the eye with lukewarm salt water. Plain lukewarm water would do as well, but it wouldn't be as convincing. People always want to feel they are using medicine. Two teaspoonfuls of salt to a pint of lukewarm water makes a good clean wash. Half the time that's all one gets when one takes an oculist's prescription to a drug store and pays good money for the medicine. Saturated solution of boracic acid is all right too, and a little with hazel in lukewarm water isn't bad."

"After great exposure to dust and dirt it is a wise thing to wash the eyes out with a little dropper or syringe; but as a rule the eye will take care of itself. It is built for that—a wink, a shut, and dust is disposed of by the natural method."

"One thing seems to be the particular bugaboo of many of my conferees. That is the spotted veil. Now I think the spotted veil is ugly and makes a woman look like a fright. I hate to have my wife wear one, but it isn't because of her eyes."

"There might be conditions of the eye which would make the spotted veil harmful, but I don't believe the eyes of one woman in a thousand are harmed by the things."—New York Sun.

Tears Scientifically Considered.

Tears have their functional duty to accomplish, like every other fluid of the body, and the lachrymal gland is not placed behind the eye simply to fill space or to give expression to emotion. The chemical properties of tears consist of phosphate of lime and soda, making them very salty, but never bitter. Their action on the eye is very beneficial, and here consists their prescribed duty of the body, washing thoroughly that sensitive organ, which allows no foreign fluid to do the same work. Nothing cleanses the eye like a good salty shower bath, and medical art has followed nature's law in this respect, advocating the invigorating solution for any distressed condition of the optics. Tears do not weaken the sight, but improve it. They act as a tonic on the muscular vision, keeping the eye soft and limpid, and it will be noticed that women in whose eyes sympathetic tears gather quickly have brighter, tenderer orbs than others. When the pupils are hard and cold the world attributes it to one's disposition, which is a mere figure of speech, implying the lack of balmy tears, that are to the cornea what saline is to the skin or nourishment to the blood.

The reason some women weep more easily than others, and all more readily than the sterner sex, has not its difference in the strength of the tear gland, but in possession

of a more delicate nerve system. The nerve fibres about the glands vibrate more easily, causing a downpour from the watery sac. Men are not nearly so sensitive to emotion, their sympathetic nature—the term is used in a medical sense—is less developed, and the eye gland is, therefore, protected from abnormal excitement. A man should thank the formation of his nerve nature when he contemptuously scorns tears as a woman's practice. Between man and monkey there is this essential difference of tears. An ape cannot weep, not so much because its emotional powers are undeveloped, as the fact that the lachrymal gland was omitted in its optical makeup.—Dietetic and Hygienic Gazette.

Insects as Food.

M. Dagan, a French entomologist, has recently written an article in which he recommends certain insects as an article of diet. He speaks with authority, having not only read through the whole literature in insect eating, but having himself tasted several hundreds of species, raw, boiled, fried, roasted and hashed. He has even eaten scorpions, beetles and cockroaches. Cockroaches, however, he says, form a delicious soup. Pounded in a mortar, put through a sieve, and poured into water or beef stock, Dagan says, they make a purée preferable to bisque. Wilfred de Fonvielle, the French scientist, prefers cockroaches in the larval state. The perfect insect may be shelled and eaten like a shrimp. Then, caterpillars are a light food and easy of digestion. Not only African and American natives like them, but they are also appreciated by Frenchmen. M. de Lalande, the astronomer, and Quatremere, the zoologist, Quatremere d'Isjonville, and Mme. d'Isjonville used to collect caterpillars and serve them to the guests. The locust is much eaten by the Bedouins, and may be enjoyed fried, dried in the sun, ground into flour, boiled in milk or fried and served with rice. The Jesuit father Cambron thinks that locust flour might become popular in Europe as a condiment. The precise opinions which are expressed by travelers as to locusts differ considerably. Locusts are said that they taste like shrimp, like sardines, like anchovies, like crabs, like oysters, like snails, like Livingstone, like caviare, another illustration of the differences of palatal appreciation.—Medical Times and Gazette.

Domestic Hints.

CELERY SOUP.
Take a quart of white stock, put in a saucepan and to it add four sticks of celery cut into small pieces, salt and pepper, a small finely cut onion and a lump of sugar. Simmer slowly till the celery is quite soft, then strain the liquor from it. Mash the celery and rub it through a sieve, and to every teaspoonful add a small teaspoonful of cornflour and two teaspoonfuls of cream. Put back into the stock and return to the fire and boil it. Hard croutons of fried bread with it.

SUFFLE OF CHICKEN.
Cut the meat from the breast of an uncooked chicken. Mince, pound and pass it through a sieve, then mix in half a pint of very stiff whipped cream, salt to taste, pepper, add some onion juice, and put this mixture into a buttered mold and steam for twenty minutes, then turn out and serve with supreme sauce poured over it.

MOCK TURTLE SOUP.
Boil a calf's liver and heart with a knuckle of veal for four hours, skimming well, then strain. Chop one half a pound of cold butter into small pieces, salt and pepper and ground cloves to taste. Thicken a little with flour and cook a few minutes over a hot fire. When ready to serve pour the soup over the yolks of four hard-boiled eggs, cut up, and a few slices of lemon.

POACHED EGGS.
Break an egg into a cup, taking care not to bruise the yolk. Turn into a pan of boiling salted water and with a spoon pour water over egg, until there is a film over the top and the white is firm. Place the egg on a well-browned slice of toast, season with pepper, serve hot.

STEWED DATES.
Break the dates apart, wash in cold, then in hot water, drain them and cover with cold water; cook until tender—a very few minutes—take out the fruit, add a little sugar to the water and boil five minutes, pour over the dates and set away to get cold.

RICE SOUFFLE COLD.
Put into a double boiler a quart of a pound of well-washed rice, a pint and a third of milk, a small tablespoonful of butter, and cook until the rice is quite tender, then add a little salt and a little sugar. The rice should be cooked in a double boiler. Put a pint of this cream or rich milk in a saucepan over the fire with two ounces of butter and a little sugar, and cook until the mixture is thick. When the rice is cooked, add it to the saucepan, and stir all rapidly together until it begins to thicken, remove at once from the fire, add to the rice and beat until smooth. Rub a mound with cold water, turn the soufflé into it, and set on until it is wanted. Turn it out on a glass dish, and serve with or without a fruit sauce.

HINTS TO HOUSEKEEPERS.
To render cloth waterproof stir an ounce of sugar of lead and an ounce of powdered alum into a gallon of rain water, and when clear pour off the gallon. Soak the cloth in this for twenty-four hours, and when dry it will be found quite waterproof. Later treatment is unnecessary.

Tea and coffee should be kept in glass jars rather than tin canisters.

Water may be softened by the addition of a little soda, which will render it pleasant to use and have no bad effect on the skin.

To clean soiled white woolen articles, rub them in hot flour till perfectly clean, then shake them to remove the flour. The rubbing takes some time, but if persevered in it really cleanses the article most thoroughly.

The clever hostess now aims at perfect cooking and service with choice foods in their season, but the old-time elaborate company dinner is done away with. Americans have also taken up the custom of entertaining their friends by breakfasts served at twelve o'clock, parties of not more than six.

The idea is a delightful one, allowing for an informality that is missing at the later repasts of the day.

A composte of pears and quinces is particularly delicious. The hard, green, cooking pears may be used, and they should be cooked very slowly, in an earthen vessel. They should be peeled evenly first, the stem left on, and quinces peeled, cored and quartered, added in the proportion of four to the two quarts of pears. The fruit steeps till ripe, with frequent basting, in a syrup made from lime and a half cups of sugar and two cups of boiling water.

The easiest way of peeling peaches for preserving is to dip them one by one in boiling water, leaving them rest just long enough for the peel to loosen and rubbed off with a towel. Do not add potash, lye or anything else to the water, it is not necessary.

The tiny squashes which may be found in market are good stuffed and baked. To do this remove a slice from the top of each, take out the seeds, discard the seeds, and season with a little butter and paprika. Return it to the shell and cook until tender.

Squash fritters are a staple New England dish. To make them mix together two cups of milk, one cup of squash, one egg and four to make a soft batter. Mix with the four two teaspoonfuls of baking powder and a level teaspoonful of salt. Fry on a hot grid.

Smelts are delicious covered with lemon juice and allowed to stand for an hour before cooking.



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Then roll them in flour and saute or fry them in deep fat. If, after the fish have been rolled in the flour, the heads and tails are fastened together with a toothpick, and they are cooked in that shape, they may be used as a border for the platter, while the potato occupies the centre. The fastenings should, of course, be removed before sending them to the table.

A delicious dish for luncheon or supper is made of green peppers and clams. Put a tablespoonful of butter in the pan and cook in it for five minutes a green pepper chopped fine. Then add the hard parts of twenty clams chopped fine, and cook them four minutes. Put in a third of a cup of the clam juice and the soft parts of the clams and cook for five minutes longer. Season with salt and paprika and serve on toast.

A large, movable screen is of great comfort in the sick-room, and if necessary one may be easily improvised from a common clothes-horse and a shawl or sheet.

Fashion Notes.

All-over lace and net in combination with black velvet ribbon form many a dressy high-toned gown, as well as gowns for evening wear. Taffeta silk, embellished with velvet in small designs, is also seen in combination with mouseline de sole, forming a shaped blouse on an upper skirt of mouseline trimmed with rows of taffeta ruffles. The bodices is a mixture of mouseline, taffeta and velvet.

Shaggy camel's hair felt and silky beavers are among the highly favored fabrics used for autumn toques, turbans and short-back sailor hats.

The style of hairdressing so universally elected for during several seasons past, and known as "the extreme pompadour," has passed entirely from fashion, and is being replaced by a black and white, and some very delicate and beautiful shades of gray and brown are the favored colors this fall for full fluffy ostrich plumes on visiting and promenade hats, with matching feather boas en suite.

Heavy lace boleros with sleeves are set forth some novel and attractive belts finished with quaint clasps or buckles. Most of them are extremely narrow, and curve low on the front below the slightly drooping blouse front of the bodice.

The sale amount of combination underwear has been almost double that of previous years at this time a year ago. The continued vogue of princess and all other kinds of sheath-shaped dress skirts has brought this style of garment into prominent favor.

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due to it. So great a power, such a facility in the exercise of it, such a frequency of opportunities for the application of it, and yet the world still what it is, and we still what we are! It seems incredible. Take life all through, its adversity as well as its prosperity, its sickness as well as its health, its loss of rights as well as its enjoyment of them, and we shall find that no natural sweetness of temper, much less any acquired philosophical tranquillity, is equal to the support of a uniform habit of kindness. Nevertheless, with the help of grace, the habit of saying kind words is very quickly formed, and when once formed, it is not speedily lost. Sharpness, bitterness, sarcasm, acute observation, division of motives—all these things disappear when a man is earnestly conforming himself to the image of Christ Jesus. The very attempt to be like our dearest Lord is already a well-spring of sweetness within us, flowing with an easy grace over all who come within our reach.—Frederick William Faber.

Thou art my God, in Thee I live and move; Oh, let thy loving spirit be at me forth! Into the land of righteousness and love.—J. B. Monsell.

Thou shalt do what Thou wilt with Thine own hand, Thou form'st the spirit like the moulded clay; For those who love Thee keep Thy just command, And in Thine image grow as they obey.—Jones Very.

Fear not, for He hath sworn, Faithful and true his name, The glorious hours are onward borne, 'T is lit, 't is immortal flame; It glows around thee, kneel and strive, and win, Daily one living ray—'t will brighten grow within.—John Keble.

The discord is within, which jars So sadly in life's song; 'T is not, they who are in fault, When others seem so wrong.—Frederick William Faber.

Just to trust Him, this is all! Then the day will surely be Peaceful, whatso'er befall, Bright and blessed, calm and free.—Frances R. Havergal.

Notes and Queries.

GROUPING THE STATES.—R. W. C. P. The very large States are: Texas, 297,000 square miles; California, 158,233 square miles; Montana, 147,061 square miles; New Mexico, 122,057 square miles; Arizona, 113,570 square miles; Nevada, 110,679 square miles; Colorado, 103,900 square miles; the large States are: Kansas, 82,236 square miles; Wyoming, 97,887 square miles; Oregon, 96,838 square miles; Minnesota, 86,335 square miles; Utah, 84,928 square miles; Idaho, 83,828 square miles; Kansas, 82,236 square miles; South Dakota, 77,580 square miles; Nebraska, 77,580 square miles; North Dakota, 70,729 square miles; Washington, 70,724 square miles; Missouri, 69,137 square miles; Wisconsin, 67,500 square miles. The good-sized States are: Georgia, 59,497 square miles; Florida, 58,364 square miles; Illinois, 58,364 square miles; Iowa, 56,270 square miles; New York, 53,719 square miles; Arkansas, 53,288 square miles; North Carolina, 52,574 square miles; Alabama, 51,766 square miles; Louisiana, 51,766 square miles; Mississippi, 46,919 square miles; Pennsylvania, 4

A Richly Bred Trotting Filly.

A glance at the likeness of Bell Moor will convince any one that she is a very attractive animal. Her countenance shows unusual intelligence and lots of character. She has been trained some the past season, and was started at Lexington, Ky., Sept. 13, when she trotted to a record of 2:29. Her performance augurs favorably for the success of Refero (2:24) as a sire of trotting speed.

I had not thought it worth while to waste
bullet ammunition on so insignificant a target,
but as the above correspondent has stated
the case so fairly and impartially, I have
decided to publish his letter in order to
show that there are people who do
not endorse vituperation and falsehood.

I join with my brethren of the newspaper
fraternity in extending to Mr. Truman L.
Crimby—Lee" of the BREEDER—my con-
gratulations and good wishes on his recent
marriage, and trust his new home will
apply in his new relations. His name, I
understand, is to be in the historic Charles-
ton district, near the shadow of the big
monument. While my ancestor attended
the meeting one fine day at Lexington, way
back on the 19th of April, 1775, from his
home in a neighboring town, my wife's an-



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Mr. Mills is very much encouraged over the showing these horses have made this year, and will take a little firmer grip on the breeding problem in the future than he has in the past, but he has not been at all backward, as is well known, in the past.—Turf, Farm and Home.

German Peat Moss, now used most extensively in Europe, is imported for stable purposes by C. Barrett, Boston. Send to him at once for descriptive circular.

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